

900 G1-21 - 900 G2-21



2999961 - 2999521

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Read these instruction manual before using the appliance and keep it available at all times!

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance.

Read this instruction manual before you use the appliance and particularly before you start the appliance to prevent injury or damage. Incorrect use may cause damage.

All important information contained in the operating instructions must be available to the appropriate staff at all time. The operator shall be responsible for their availability.

In addition to the operating instructions, you must comply with the general, legal and other applicable regulations for occupational safety and environmental protection.

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1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

1.2 Safety instructions

Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.

- Do not bend, pinch nor knot the power cord.
- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

Safety of Gas Supplied Appliances

- Do not use a gas supplied appliance in the event of a malfunction or damage or in the case of a suspected malfunction or damage. In such a case set the gas control knob(s) to 'O' and close the main gas valve. Contact the service company immediately.
- Regularly conduct tightness checks using suds (a spray for detecting leakages).

Do not use open flame for checking tightness of gas installation!

WARNING!

Danger of suffocating and explosion due to leaking gas!

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- When you sense gas odour, observe the following rules:
 - immediately close the gas control knob(s) and the main gas valve;
 - provide for sufficient venting of rooms: open wide all doors and windows;
 - do not light up any open flame, quench flames;
 - do not smoke;
 - do not produce sparks, do not actuate any electric switches, do not use phones (irrespective of it being landline phone or mobile phone);
 - do not operate any electric appliances in the vicinity of a gas supplied appliance;
 - if needed, notify all persons in a building by calling loud and knocking on doors;
 - leave building;
 - when outside of a building, contact the service company. If it is impossible to precisely locate gas leak, immediately phone fire fighters and notify gas supplier.

Safety

Flammable Materials

- Never use the appliance near flammable or easily combustible materials (e.g.: petrol, spirit, alcohol). High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- Use the appliance only with materials designed to this end and with correct temperature settings. Materials, food products and left-overs of food products remaining in the appliance may catch fire.
- To avoid fire hazard, clean the appliance regularly.
- Never leave the appliance unattended, especially when cooking with fats or oils as they may cause fire.
- Close the gas shut-off valve should the fire emerge. Never put the flame out with water; to suppress fire, use a lid or a fire-blanket. Following extinction of fire, ensure sufficient fresh air inflow.

Safety during deep fat frying

- Never leave the operating appliance without supervision. Possible malfunctions may lead to overheating and ignition of frying oil / fat in cubes (blocks).
- If due to overheating, the frying oil / fat in cubes (blocks) catches fire, put the lid on and disconnect the appliance from the power supply.
- Spatters or outbursts of hot oil/fat may cause scalding of hands, arms and face. Use protective kitchen mitts.
- Do not use wet nor humid products. Dry them before use. Remove excess of ice from deep frozen products prior to frying them.
- Do not hang frozen food in the basket over the tank filled with hot frying oil / fat in cubes (blocks). When deep frying in fat, even the smallest drop of water may cause spatters of hot oil or even small outbursts.

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Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

Health hazard due to burnt food products

- Acrylamides that are present in burnt food products are hazardous to health and may cause cancer. In order to avoid or reduce acrylamide content, products

should always be fried to the point, when their colour is golden–yellowish, and not dim and dark nor brown.

- Burnt left-overs and scrubs should be regularly removed from frying oil.
- Products containing starch — cereals and potato products in particular — should be fried in a maximum temperature of 180 °C.

Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

Operator's responsibility

The operator is responsible for complying with the currently applicable laws, regulations, ordinances and existing national regulations on accident prevention, environmental protection, as well as the internal operation, operating and safety instructions that apply at the respective installation site.

Obligations of the operator:

- Operate the appliance and its components only in a technical condition that does not raise any objections, with functional protective and safety elements.
- Prepare risk assessment at work positions.
- Provide instruction and regular staff training. Pay special attention to and observe the section concerning safety and any safety hints.
- Provide suitable personal protective equipment (PPE)
- Observe the intervals of maintenance and cleaning.
- Document training/instructions, replacement of components.

Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

1.3 Residual Risks

Residual Risks	Dangerous situation	Warning
Danger of slipping or falling	User may slip on the floor due to the presence of water or dirt.	Wear non-skid safety shoes when using the device.
Burn	Operator is deliberately touches the machine components. Operator is deliberately touching hot substances (oil, water, steam, ...).	
Danger of falling	Operator performs actions on the upper part of the device using inappropriate aids (e.g. a ladder with rungs or climbs the device).	Do not work on the top of the device with unsuitable aids (e.g. ladders with rungs or by climbing on the device).
Danger of the load tipping over	Moving the device or its elements with inappropriate aids.	Appropriate lifting aids or equipment must be used when moving the device or its packaging.

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Residual Risks	Dangerous situation	Warning
Chemicals	Operator is dealing with chemicals (e.g. cleaners, descaling agents, etc.)	Appropriate precautions should be taken. Always follow the instructions on the safety data sheets and labels for the products you use. Use personal protection measures recommended in the safety data sheets.
Danger of injury	There is a risk of injury during maintenance work if you touch the internal parts of the machine frame.	Maintenance work may only be performed by qualified personnel, equipped with appropriate personal protective equipment (cut-resistant protective gloves, forearm protectors).
Danger of crushing	The personnel may crush their fingers or hands when moving parts.	Maintenance work may only be performed by qualified personnel, equipped with personal protective equipment.
Ergonomics	Operator works on the device without using the necessary personal protective equipment.	Operator working on the device must use personal protective equipment.

1.4 Personal Protective Equipment

Phase	Safety clothing	Safety footwear	Gloves	Eye protection	Hearing protection	Respiratory tract protection	Head protection
Transport		X					
Moving		X					
Unpacking		X					
Assembly		X					
Standard usage	X	X	X (*)				
Settings		X					
Standard cleaning		X					
Special cleaning		X	X				
Maintenance		X	X (*)				
Dismantling		X					
Disposal		X					

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X	Personal protective equipment provided
	Personal protective equipment is available or must be used if required
	Personal protective equipment not provided

* Gloves intended for standard usage and maintenance works must be resistant to high temperatures to protect operator's hands when the operator touches hot elements of the appliance or hot substances (oil, water, steam, etc.).

1.5 Intended Use

This appliance is only intended for use described in the operating instructions, with the supplied and approved components.

Any other use is considered against the intended purpose. The manufacturer shall not be liable for any damage due to unintended use. In such cases the responsible party shall only be the user/operator.

The following is an intended purpose:

- Deep fat frying of adequate food products.

1.6 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- Deep fat frying of inadequate food products.
- Deep fat frying of wet or humid food products.
- Do not hang frozen food in the fryer's basket over the hot frying oil/fat.

2 General information

2.1 Liability and Warranty

The appliance was built in accordance with the current state of the art and recognized technical safety principles. Nevertheless, during its use, there may be a threat to the health and life of the user or bystanders, or the danger of damage to the device or other assets. Warranty and liability claims for personal injury/property damage as well as defects at work are excluded if they can be attributed to one or more of the following causes:

- Use against the intended purpose
- Failure to follow/disregard the instructions and all related information
- Unauthorized structural or technical changes to the device
- Engaging insufficiently trained and insufficiently qualified personnel
- Operation with defective or incorrectly installed safety and protective devices
- Inadequate maintenance or cleaning
- Faults not fixed
- Use of prohibited media, cleaning agents, etc.
- Use of unauthorised spare parts
- Errors in operation or other misuse
- Disasters caused by foreign objects or force majeure
- Destruction of the type plate and stickers relevant for operation and safety

2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint.

Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

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When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

Model / Features

- Series 900
- Type: Floor-standing unit
- Operating mode: Gas
- Gas type:
 - Natural gas H
 - Liquefied petroleum gas nozzles (50 mbar) are included
- Ignition type: Electronic ignition
- Cold zone: yes
- Grease release tap: yes
- Grease collection tank: yes
- Safety thermostat: yes
- Control unit: rotary knob
- Digital display: no
- Control lamp: On/Off | Heating
- ON/OFF switch: no
- Device connection: 1 NAC
- Height-adjustable feet: yes
- Base type: Hinged door

4.1 Technical Specifications

Designation:	Deep fat fryer 900 G1-21
Item number:	2999961
Material:	CNS 18/10
Number of tanks:	1
Beaker capacity in L:	21
Basin dimensions (W x D x H) in mm:	310 x 445 x 355
Number of baskets:	1
Basket dimensions (W x D x H) in mm:	290 x 400 x 120
Temperature range from – to in °C:	120 - 200
Protection class:	IPX4
Power:	0,01 kW 230 V 50 Hz
EN Connected load gas	19 kW
Base dimensions: (W x D x H) in mm:	340 x 830 x 375
Dimensions (W x D x H) in mm:	400 x 900 x 900
Weight in kg:	65,2

The set includes:

- 1 frying basket, 14 l
- 1 lid
- 1 sieve for breadcrumb coating
- 1 grease collection container

Technical Data

Designation:	Deep fat fryer 900 G2-21
Item number:	2999521
Material:	CNS 18/10
Number of tanks:	2
Beaker capacity in L:	21
Basin dimensions (W x D x H) in mm:	310 x 445 x 355
Number of baskets:	3
Basket dimensions (W x D x H) in mm:	290 x 400 x 120 125 x 400 x 120
Temperature range from – to in °C:	120 - 200
Protection class:	IPX4
Power:	0,01 kW 230 V 50 Hz
Connected load gas	38 kW
Base dimensions: (W x D x H) in mm:	740 x 830 x 375
Dimensions (W x D x H) in mm:	800 x 900 x 900
Weight in kg:	115,2

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The set includes:

- 1 frying basket, 14 l
- 2 frying baskets, 6 l
- 2 lids
- 2 sieves for breadcrumb coating
- 1 grease collection container

Gas Pressure Table

Destination country	Appliance categories	Supply pressures
AT	II2H3B/P	G20=20 mbar G30/G31=50 mbar
BE	II2E+3+	G20/G25=20/25 mbar G30/G31=28-30/37 mbar
BG	II2H3B/P	G20=20 mbar G30/G31=30 mbar
CY	II2H3+	G20=20 mbar G30/G31=28-30/37 mbar
	II2H3B/P	G20=20 mbar G30/G31=30 mbar
HR	II2H3B/P	G20=20 mbar G30/G31=30 mbar
DK	II2H3B/P	G20=20 mbar G30/G31=30 mbar
EE	II2H3B/P	G20=20 mbar G30/G31=30 mbar
FI	II2H3B/P	G20=20 mbar G30/G31=30 mbar
FR	II2E+3+	G20/G25=20/25 mbar G30/G31=28-30/37 mbar
DE	II2ELL3B/P	G20=20 mbar
		G25=20 mbar
		G30/G31=50 mbar
GR	II2H3B/P	G20=20 mbar G30/G31=30 mbar
		II2H3+
	IE	II2H3+
IS	I3B/P	G30/G31=30 mbar
IT	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar

Technical Data

LV	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
LT	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
LU	I2E	G20=20 mbar
MK	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
MT	I3B/P	G30/G31=30 mbar
NO	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
NL	II2EK3B/P	G20=20 mbar
		G25.3=25 mbar
		G30/G31=30 mbar
PL	II2ELwls3B/P	G20=20 mbar
		G27=20 mbar
		G2.350=13 mbar
		G30/G31=37 mbar
PT	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
GB	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
CZ	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
RO	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
	II2E3B/P	G20=20 mbar
		G30/G31=30 mbar
	II2L3B/P	G20=20 mbar
		G30/G31=30 mbar
SK	II2H3B/P	G20=20 mbar
		G30/G31=28-30/37 mbar

	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
	II2H3B/P	G20=20 mbar
		G30/G31=50 mbar
SI	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
ES	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
SE	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
CH	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
	II2H3B/P	G20=20 mbar
		G30/G31=50 mbar
TR	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
HU	II2HS3B/P	G20=25 mbar
		G30/G31=30 mbar
		G25.1=25 mbar

Tab. 1

Technical Data

Nozzles and settings

Model/item no.	Nominal power (kW)	Tank capacity (L)	Main burners nozzle				Pilot burner nozzle		Primary air control Distance "X"			
			G30 G31 mm	G30 G31 mm	G20 mm	G25 mm	G30 G31 mm	G20 G25 mm	G30 G31 mm	G30 G31 mm	G20 mm	G25 mm
			30/37 mbar	50 mbar	20 mbar	25 mbar	30/37 50 mbar	20 25 mbar	30/37 mbar	50 mbar	20 mbar	25 mbar
2999961	19	21	165K	145K	* 300K	* 300K	20	Reg.	---	---	---	---
2999521	38	2x2 1	165K	145K	* 300K	* 300K	20	Reg.	---	---	---	---

Table 2

*The pressure at the outlet of the gas fitting must be set to 9.5 mbar.

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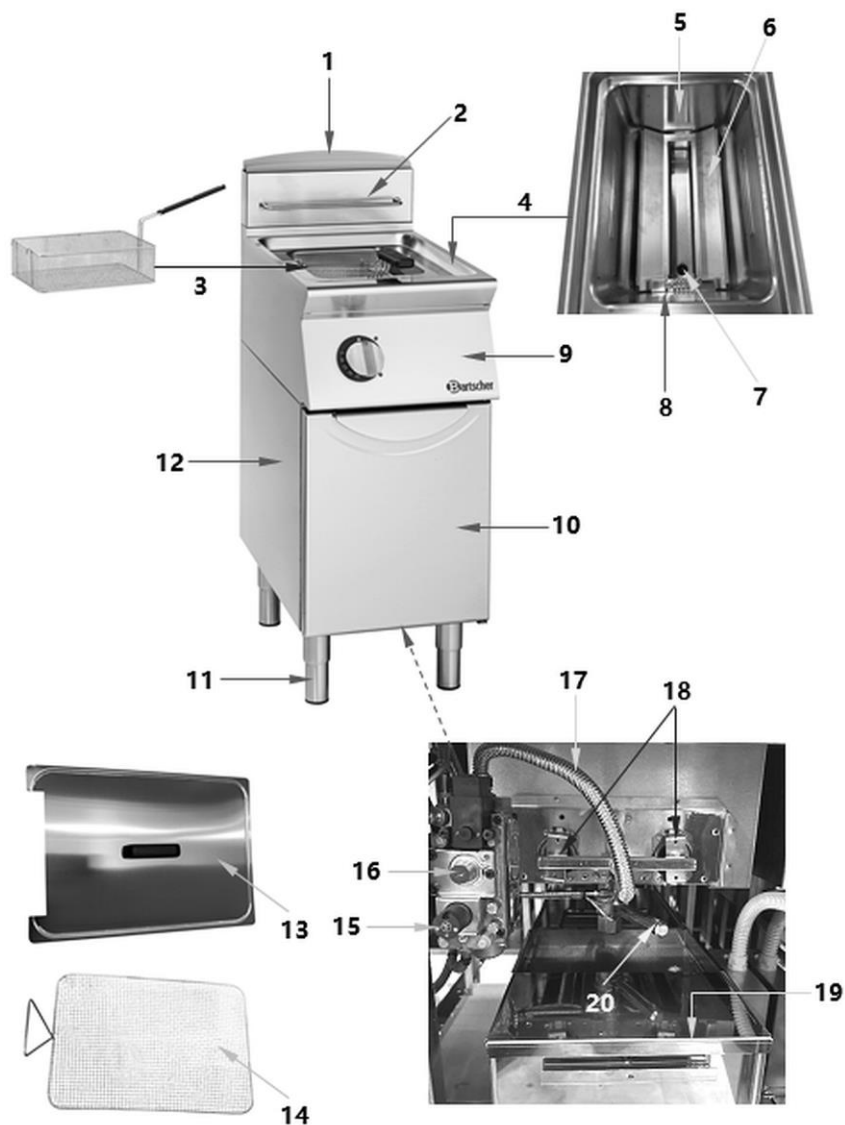
Gas consumption

Item no.			2999961	2999521
Nominal heat output $\sum Q_n$	kW		19.0	38.0
Gas consumption	G20	m ³ /h	2.0	4.0
	G25	m ³ /h	2.34	4.68
	G30	kg/h	1.49	2.99

Tab. 3

4.2 List of Components of the Appliance

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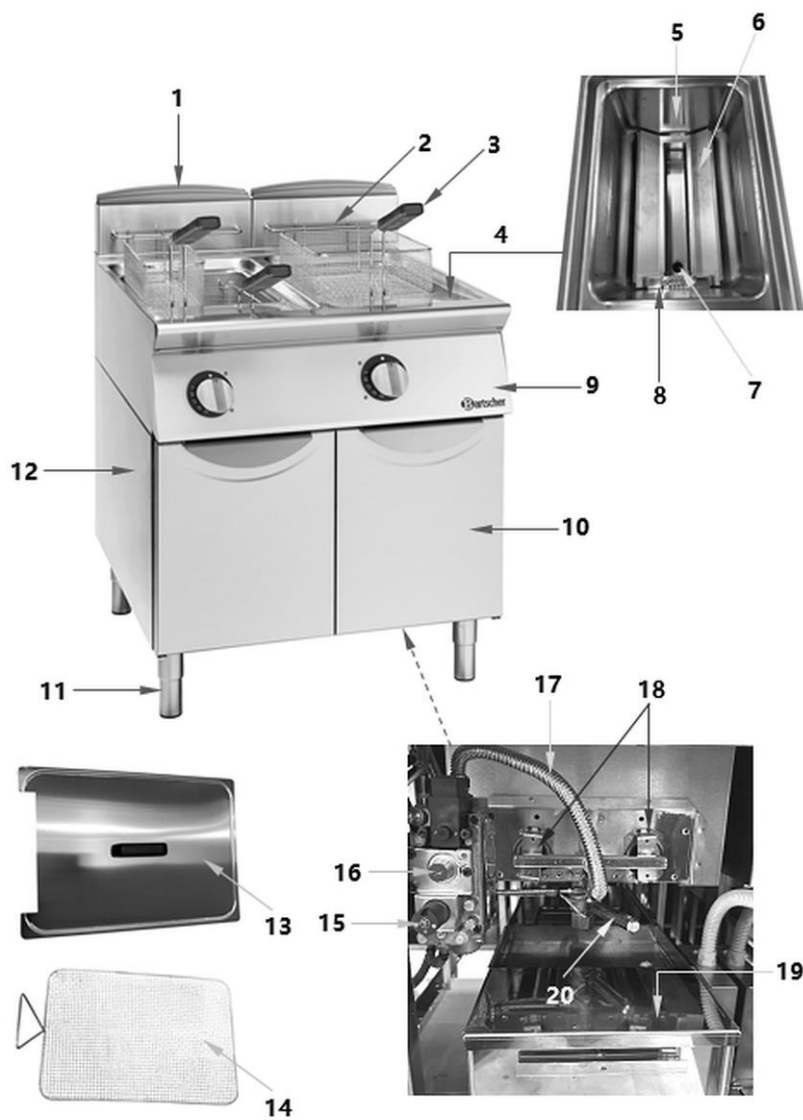
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Technical Data

Description of assemblies

1. Ventilation chimney
2. Hanging bracket for deep fryer basket
3. Deep fryer basket (1x)
4. Basin
5. MIN/MAX markings
6. Support plate for breadcrumb sieve
7. Oil drain opening
8. Temperature sensor / Safety thermostat
9. Control panel
10. Hinged door base
11. Height-adjustable feet (4x)
12. Base
13. Lid
14. Breadcrumb sieve
15. Control valve
16. Gas pressure adjustment screw
17. Gas line
18. Burner (2x)
19. Grease collection tank
20. Lever for grease release tap

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Technical Data

Description of assemblies

- | | |
|----------------------------------|---|
| 1. Ventilation chimney (2x) | 2. Hanging bracket for deep fryer basket (2x) |
| 3. Deep fryer basket (3x) | 4. Basins (2x) |
| 5. MIN/MAX markings (2x) | 6. Support plate for breadcrumb sieve (2x) |
| 7. Oil drain opening (2x) | 8. Temperature sensor / Safety thermostat |
| 9. Control panel | 10. Hinged door base (2x) |
| 11. Feet (4x), height-adjustable | 12. Base |
| 13. Lids (2x) | 14. Breadcrumb sieve (2x) |
| 15. Control valve (2x) | 16. Gas pressure adjustment screw (2x) |
| 17. Gas pipe (2x) | 18. Burners (2x per basin) |
| 19. Grease collection tank (1x) | 20. Lever grease release tap (2x) |

4.3 Functions of the Appliance

The 900 series gas fryer with one or two 21-litre basins has been specially developed for use in professional commercial kitchens and offers large capacity, convenient operation and effortless cleaning thanks to its Grease collection tank.

Suitable foods are deep-fried in hot oil at the appropriate temperature settings in the fryer.

5 Installation Instructions

5.1 Installation



CAUTION!

Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

NOTE!

The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.

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Observe all provisions of law, guidelines and regulations during installation:

- Regional or local safety regulations and construction law provisions
- Accident prevention acts in force
- Fire prevention provisions
- Respective IEC provisions
- DVGW G600 (TRGI), 'Technical regulations for gas installations'
- TRF, 'Technical regulations for liquid gas'
- Directive and regulations of a gas supplying company (EUV)
- DVGW G 631, 'Installation of commercial kitchen appliances for combustion of gas fuels'
- Respective legal regulations

Place of Installation

- This appliance are A1 type appliances, which means that they do not have to be connected to a fume extraction system. In order to provide venting in the place of installation, follow indications included in DVGW G631 data sheet.
- Place the appliance in a well-ventilated room, under a fume extractor, if possible, in order to eliminate fumes or odours generated when food is prepared (see DVGW G631 data sheet).

Installation Instructions

- A room, in which the appliance is installed, should contain the amount of air necessary for burning gas according to regulations in force. For proper burning, the required fresh air inflow may not be lower than 2 m³/h per kW of appliance's rated power (see appliance's rated plate). Additionally, accident prevention regulations should be observed.
- Make sure that there are no objects near or under the appliance that may restrict the amount of air necessary for burning.
- Before placing the appliance, check the dimensions and exact position of gas connections.
- The appliance must be transported in its packaging on the enclosed wooden pallet to the installation site using lifting equipment.
- During transport, all precautions must be observed to prevent the appliance from tipping over.

Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



CAUTION!

Choking hazard!

Prevent children from accessing packaging materials, for instance: plastic bags and EPS elements.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels affixed to the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- When selecting the installation site, please consider the following items:
 - The mounting surface must be even, sufficiently load-bearing, waterproof, dry and resistant to high temperatures.
 - Make sure that the designated escape routes are clear.
 - Ensure a stable position.
 - Allow sufficient space for work, maintenance and cleaning.
 - Leave the supply and exhaust air vents, if any, free.

- Comply with applicable technical and building regulations.
- The appliance is designed to be installed in closed rooms and may not be used in open air nor subject to any weather conditions.
- The appliance must be installed in a location where there is no risk of accidental contact with water.
- Never place the appliance directly next to walls, furniture, or other objects made of flammable materials.
- Keep a distance of at least 200 mm from the surrounding walls and other objects.
- If keeping the minimum distance is not possible, the walls should be isolated with non-combustible, thermal insulation materials (e.g., films made of heat resistant materials, which may sustain wall temperature within the permissible safety limits (up to 60°C)). Take into account the applicable fire protection regulations.

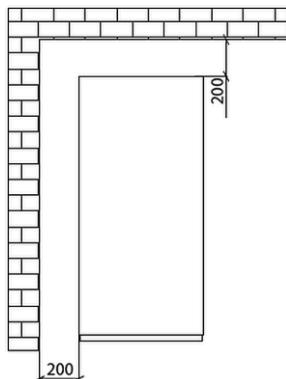


Fig. 1

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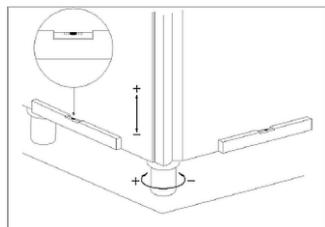


Fig. 2

- Unconditionally, the appliance must be level.
- Compensate for smaller unevennesses of flooring in the place of installation through screwing in and out of the height-adjustable feet.
- Use a spirit level as shown in Fig. 2.

5.2 Electrical Connection


- The electrical installation must be equipped with an efficient earthing system pursuant to the recommendations and specifications set forth in applicable standards. The electrical safety of the appliance can only be guaranteed if a standardised electrical installation is in place.
- In the case of direct connection to the mains supply, a device must be installed between the appliance and the mains supply, which is dimensioned as per the load and ensures separation.
- The contacts of such a device must feature a breaker path that allows complete disconnection under category III overvoltage conditions, pursuant to the installation rules. This device must also be installed in a location and in a manner that allows an operator to easily activate it, at any time.
- The main switch to which the power cord plug must be connected to should be set to 0 (zero) position. Have a qualified personnel check if the socket cord's section is suitable for the power consumed by the appliance.
- The power cord must be at least of H05 RN F type and have a cross-section suitable for the appliance.
- The connection terminal strip is located on the right-hand side, inside the base door.
- Feed the cable through the cable gland and screw connector, connect the plug connectors to appropriate terminals on the terminal strip and secure them.

ATTENTION!

The grounding wire must be longer than the others so that, in the event of damage to the cable terminal, the grounding wire is disconnected after live wires.

The supply voltage of the operating appliance must not deviate from the nominal voltage by more than $\pm 10\%$.

Potential Equalization System

- The appliance must be integrated into an equipotential bonding system; the performance of the system must be checked pursuant to the requirements of applicable regulations.
- A terminal is available for connection; it is located at the bottom of the frame and marked with  symbol (attached to the side). A cord with a minimum cross-section of 10 mm² must be connected to this terminal.

5.3 Gas Connection

Connection to gas installation

- Before connecting, check the rating plate to ensure that the appliance has been tested and approved for the type of gas available to the user.
- Make sure that the nozzles fitted to the appliance are suitable for the type of gas available.
- Use the data on the rating plate to verify that the capacity of the pressure reducer is sufficient to power the unit.
- If factory default settings are not suitable, the appliance must be adapted to the available gas type (see section “**Resetting to other type of gas / required adjustments**”).
- Avoid mounting a cross-sectional reducer between the pressure reducer and the appliance.
- To guarantee optimal operation of the appliance, we recommend that you install the gas filter upstream the pressure regulator.

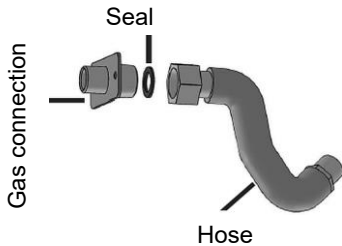


Fig. 3

- Connect the appliance to a special gas pipe with an inner diameter of at least 16 mm for G 1/2" connections and an inner diameter of at least 20 mm for G 3/4" connections.
- The connecting element should be made of metal. The line can be made of a pipe or a hose.

- Make sure that flexible pipes/hoses do not run on or near hot surfaces, are not subject to stress or pressure and do not come into contact with sharp edges or other objects that could damage the line.
- Use fixing clamps and gaskets suitable for the installation.
- Install shut-off valves or gate valves with an inner diameter not less than the diameter of the supply line specified above.
- The attested gas shut-off valve must be installed in an easily accessible location between the gas supply installation and the appliance, so that, if needed, gas supply may be cut off at any time.
- Once the appliance is connected, check all connection points between the installation and the appliance for leaks. Use a leak detection spray or non-corrosive foaming agents for this purpose. Connection points should be covered with the agent — no air bubbles must form. Also check the gas cut-off valves.

WARNING!

Never use open flames for leak testing!

Checking the rated heat output

- The rated heat output must be measured during new installation, during every maintenance operation and every time the gas type is changed.
- This measurement can be carried out using a litre counter or a stopwatch according to the volume method.

Gas type	Pressure in mbar	
	NOM	MIN
G20 Natural gas	20	18
G30/31 Liquefied petroleum gas	29/37	25/25

Tab. 4

The appliance must be supplied with one of the gas types whose Properties and pressure correspond to the specifications in Table 1.

Conversion to a different type of gas / necessary adjustments

The appliances are set to the following gas type:

Natural gas H | G20 (20 mbar)

Check the gas supply available in your country and, if necessary, convert the appliance to a different type of gas.

Tables 1 and 2 in the "**Technical data**" section specify the following depending on the country of destination:

- which types of gas are suitable for operating the appliance
- the nozzles and settings for each type of gas that can be used.

The number indicated in Table 2 for the suitable nozzles is stamped on the nozzle body.

To adjust the appliance to the type of gas with which it is actually operated, refer to the information in Table 2 and carry out the following steps:

- replace the main burner nozzle,
- set the primary air,
- replace the pilot burner nozzle,
- after replacing the nozzle, affix the sticker indicating the new gas type to the appliance. Nozzles and stickers are included with the appliance.

Replacing the main burner nozzle

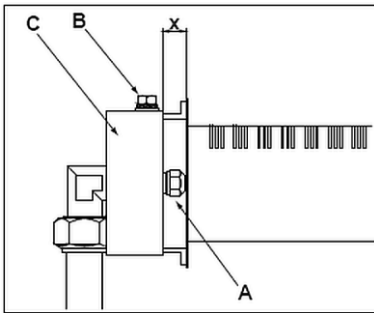


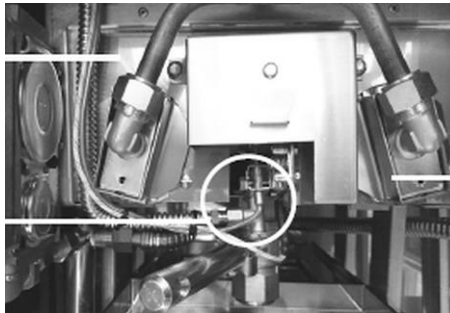
Fig. 4

- A - Main burner nozzle
- B - Fastening screw for the air regulation bracket
- C - Bracket for regulating the primary air

1. Open the hinged door(s).
2. Remove the Grease collection tank from the base unit.
3. Unscrew the main burner nozzle (A, Fig. 4).
4. Replace it with a nozzle suitable for the new type of gas (included in the scope of delivery). Please refer to the information in Table 2.

Heat insulation
of the burners

Pilot burner



Bracket for
regulating
primary air

Fig. 5

Regulation of the primary air of the main burner nozzle

1. Unscrew the fixing screw (B, Fig. 4) of the primary air adjustment bushing (C).
2. Position the adjustment bushing (C) with the distance "X", depending on the type of gas (see section "Technical data" / Table 2, under "Regulation of the primary air").
3. Screw the fixing screw (B) back in.
4. Seal the adjusted components with paint to prevent any tampering.

NOTE!

The primary air is correctly regulated when flame stability is ensured, i.e. when there are no flame failures with a cold burner and no backfire with a hot burner.

Replacing the ignition burner nozzle

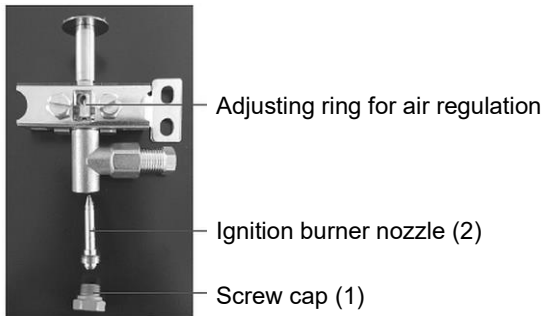
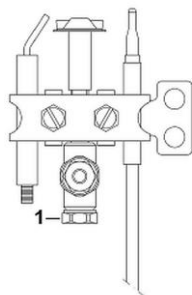


Fig. 6

EN

1. Open the hinged door(s).
2. Remove the Grease collection tank.

Next to the combustion chamber, you will find the ignition burner nozzle .

3. Unscrew the screw cap (1, Fig. 6).
4. Remove the ignition burner nozzle (2).
5. Replace it with an ignition burner nozzle suitable for the new gas type (included in the scope of delivery). Observe the information in Table 2.
6. Refit the screw cap (1).

Functional check

- Before test-running, install the appliance in a well ventilated room and remove any flammable materials from its vicinity.
- Before starting, carry out a leak check using soap suds. Cover the couplings and pipe fittings with soap suds. Leakages are revealed when bubbles form on couplings and pipe connections. Another method involves observation of the gas meter. No reaction on the gas meter indicates that there are no gas leakages.

CAUTION!

Do not use open flame for checking tightness of gas installation!

- Restart the appliance, observing indications in section “**Starting the appliance**”.
- Check the appliance for gas tightness (see DVGW data sheets, TRGI/TRF).
- Verify burner's ignition.
- Verify flame shape.

6 Operating Instruction



WARNING!

Fire hazard!

Operation of the appliance with the oil level below MIN mark may lead to overheating of frying oil and cause oil to catch fire.

The oil level should be between MIN and MAX marks in the tank.

If overheated during operation, the frying oil or fat in cubes (blocks) may catch fire.

The appliance should not remain in use for extended periods of time. During breaks between subsequent frying processes, the temperature control knob should be set to lower values.



WARNING!

Risk of burns!

Due to lower flashpoint, old oil that had already been used for frying, exhibits a tendency for self-ignition and favours frothing.

Do not use old oil for frying. Regularly change frying oil.

When the oil level is above the MAX mark during operation of the appliance, hot oil may spill out.

The oil level should be between MIN and MAX marks in the tank.

If the basket is overfilled with products for frying, the frying oil or fat in cubes (blocks) may boil over.

Observe the maximum allowable level of filling the basket with products for frying.

If water enters hot frying oil, it may cause spatters of oil and scalding.

Use only dry products for frying.

When deep frying in fat, even drops of water under the lid may cause spatters of hot oil or even small outbursts.

Never place the lid on during or immediately after the frying process.

The lid is used only for protection against dirt or for keeping the temperature of frying oil / fat in cubes (blocks) in the case of possible interruptions of operation.

Before placing the lid, make sure that it is dry, so that no water drips into the tank.

EN

When pouring hot frying oil / fat in cubes (blocks) be aware of the risk of burns.

Cool the frying oil / fat in cubes (blocks) before pouring.



CAUTION!

The deep fat fryer can only be used by individuals who have been instructed in the proper use of the appliance and hazards that may arise during the frying process.

Prepare the device

1. Remove the accessories (lid, deep fryer basket, breadcrumb sieve, support tray for breadcrumb sieve) from the appliance and remove the packaging material.
2. Before using the appliance for the first time, thoroughly clean the basin, breadcrumb sieve, support tray and deep-fryer basket to remove any industrial protective grease. Proceed as follows:
 - Place the support tray for the breadcrumb sieve in the basin.
 - Place the breadcrumb sieve on the support plate.
 - Place the deep fryer basket on the breadcrumb sieve.
 - Fill the basin with water and add a little detergent.
 - Start up the appliance according to the instructions in the "Start-up" section.
 - Boil the water and let it boil for a few more minutes.
 - Open the grease release tap using the lever and the extension provided.
 - Then carefully drain the water through the grease drain pipe into a suitable container.
 - Remove the deep fryer basket, breadcrumb sieve and support tray.
 - Rinse the basin with clean water and drain the water through the grease drain pipe.
 - Rinse the deep fryer basket, breadcrumb sieve and support tray thoroughly with clean water.
3. Clean the outside of the appliance with a soft, damp cloth and a mild detergent.
4. Wipe with a clean cloth.
5. Dry the device and accessories thoroughly.

Instructions for using frying oil or fat in cubes (blocks)

- Always use oil suitable for frying (e.g. vegetable oil, sunflower oil, peanut oil, etc.) or fat in cubes/blocks only.

NOTE!

Melt (dissolve) the fat in cubes (blocks) beforehand in a separate dish!

- Use only oils and fats that are suitable for frying in high temperatures.
- Never mix different types of oil or fat as their boiling points may vary.

Filling the Basin with Frying Oil or Fat in Cubes (Blocks)

CAUTION!

Prior to filling with the frying oil or liquid fat in cubes (blocks), the basin must be clean and dry.

1. Make sure the fat drain tap is closed.
2. Prior to switching on, the basin must be filled carefully with the required amount of liquid frying oil or fat in cubes (blocks).

The oil level should be between MIN and MAX marks on the side wall of the basin. The marks are at the side wall of the basin.

EN

3. During operation observe the level of oil in the basin and, if needed, top up with frying oil or fat in cubes (blocks).

ATTENTION!

Never use the appliance if there is no oil for frying or fat in cubes (blocks) in the basin.

Controls

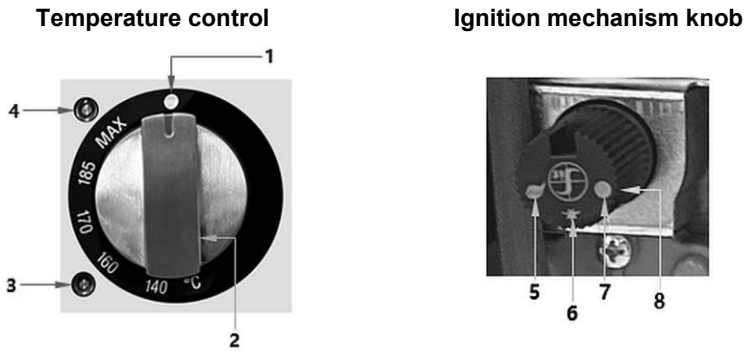


Fig. 7

- | | |
|----------------------------------|----------------------------------|
| 1 OFF position | 5 Main burner ignition position |
| 2 Temperature controller | 6 Pilot flame ignition position |
| 3 Heating control lamp (red) | 7 OFF position |
| 4 Operating control lamp (green) | 8 Rotary knob ignition mechanism |

Commissioning the device

ATTENTION!

The deep fryer may only be put into operation once the basin(s) has/have been filled with oil up to at least the MIN mark, but not above the MAX mark on the side wall of the basin.

The basins must be filled when they are COLD.

Failure to comply with this instruction could result in serious damage due to the basin overheating.


Switching on the appliance

1. To switch on the appliance, turn the temperature control knob (2, Fig. 7) clockwise by one mark ().


The green operating control lamp (4) will come on, indicating that the appliance is ready for use.

Light the pilot burner

1. Open the gas stop valve.
2. Open the hinged door of the base unit.

3. Press the rotary knob on the ignition mechanism (8) and turn it to the pilot flame ignition position  (6).
4. Hold down the rotary knob on the ignition mechanism (8) until the pilot burner flame ignites and remains lit.
5. Then release the rotary knob on the ignition mechanism (8).
6. If the pilot flame goes out, repeat the process.

Igniting the main burners

1. Turn the knob on the ignition mechanism (8) to the main burner ignition position  (5).
2. Set the temperature control (2, Fig. 7) to the desired temperature setting in the range 140 °C - 185 °C - MAX.

The red heating control lamp (3) will come on and the main burners will be activated.

Once the set temperature has been reached, the red heating control lamp (3) switches off and the main burners are deactivated.

EN

3. Now place the deep fryer basket with the desired food into the basin. Please observe the quantities and preparation instructions in the section "**Deep frying food**".

If the temperature falls below the set value, the burner is automatically activated and the red heating control lamp (3) switches on.

If the pilot burner flame goes out, the valve automatically blocks the gas flow, which also switches off the main burners. The deep fryer must be restarted by repeating all the steps.

CAUTION!

Do not use the frying oil/stick fat (block fat) at excessively high temperatures for long periods of time, as this will cause it to lose its usability.

If there are delays between frying processes, turn the temperature control to a lower setting.

Deep-frying food

1. Place the prepared food in the deep fryer basket provided.

NOTE!

If the basket is overfilled, the temperature of the frying oil/shortening (block fat) in the basin will drop and the baked goods will become very greasy.

Never overfill the deep fryer basket with food.

CAUTION!


The following quantities of frozen chips must not be exceeded when deep-frying:

Model 21 litres / single deep fryer 2.5 kg per tank

Model 2x21 litres / double deep fryer 2.5 kg per tank

2. Slowly lower the deep fryer basket into the basin containing the frying oil.
3. Place the deep fryer basket on the breadcrumb sieve.
4. Cook the food in the deep fryer.
5. After frying, carefully lift the deep fryer basket using the handle.
6. Hang the deep fryer basket on the hook on the appliance's hanging bracket.
7. Allow the cooked food to drain well.
8. Serve the food.
9. Turn the control knob to a lower temperature setting between frying cycles.

Switch off the main burners

1. Turn the temperature control (2, Fig. 7) to the OFF position "O" (1).
2. Turn the ignition mechanism knob (8) to the pilot flame ignition position  (6).
The main burners switch off, only the pilot flame remains lit.

Switching off the appliance completely

1. Turn the ignition mechanism knob (8) to the OFF position "O" (7).
The pilot flame goes out.
2. Close the gas stop valve.
3. Disconnect the appliance from the power supply.
4. Place the lid(s) on the basin(s).

Replace and dispose of frying oil/liquid stick fat (block fat)

1. Replace the frying oil / liquid stick fat (block fat) regularly as soon as it no longer complies with legal requirements.
2. Switch off the deep fryer completely by turning the temperature control (2, Fig. 7) to the OFF position "O" (1) and turning the ignition mechanism knob (8) to the OFF position "O" (7).
3. Allow the frying oil/liquid stick fat (block fat) to cool down.
4. Ensure that the grease collection tank is located under the basin in the base unit.
5. Open the grease release tap and allow the frying oil/liquid stick fat (block fat) to drain from the basin through the grease drain pipe into the grease collection tank with filter.
6. If you wish to continue using the filtered frying oil/liquid stick fat (block fat), we recommend storing it in a cool place for better preservation.

NOTE!

Dispose of used frying oil/fat in an environmentally friendly manner in accordance with local regulations.

7 Cleaning and Maintenance

The operator must ensure that the device and its safety components are kept in good condition. Control and safety systems should be checked for their effectiveness.

Maintenance, cleaning and repairs must only be carried out by suitably trained and specialised personnel.

If the safety devices need to be removed for maintenance, cleaning and repair, they should be reinstalled immediately after completion and their function should be checked.

All maintenance and cleaning work must be carried out in accordance with the operating instructions at the specified intervals.

7.1 Safety Instructions for Cleaning

- Close the gas supply valve before cleaning.
- Leave the appliance to cool down completely.
- Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed objects may damage the appliance.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

EN

7.2 Cleaning

1. Clean the appliance thoroughly at the end of each working day.
2. Remove the deep fryer basket(s) from the basin(s).
3. Drain the cooled frying oil from the basin(s).

NOTE!

Follow the instructions in the section "Replacing and disposing of frying oil/liquid stick fat (block fat)".

4. Remove the breadcrumb sieve(s) and the support plate(s) for breadcrumb sieves from the bowl(s).
5. Clean the bowl(s) with hot water, a cleaning agent suitable for food preparation and a soft cloth or sponge.
6. Open the grease release tap(s).
7. Drain the rinse water through the grease drain pipe(s) into a suitable container.

8. Rinse the sink(s) with clean water and drain the water again through the grease release tap (pipe) to rinse it.
9. Wipe the control panel and connection cable with a slightly damp cloth only.
10. Clean the outside and inside of the appliance surface and base with a soft, damp cloth.
11. Clean the fryer basket(s), lid(s), breadcrumb sieve(s) and support tray(s) in hot water with a mild detergent. Rinse with clean water.
12. Then dry all appliance parts thoroughly with a soft, lint-free cloth.
13. Replace the removed appliance parts in the appliance.

7.3 Maintenance

ATTENTION!

All work on the device must be carried out by qualified personnel only.

We recommend having the device serviced by a qualified and authorised maintenance technician at least twice a year.

EN

The following maintenance work must be carried out:

- Check the functions of existing control and safety devices;
- Check the combustion behaviour;
- Checking ignition behaviour;
- Checking combustion safety;
- Function check.

Operate the device in accordance with the instructions and information in the "**Instructions for use**" section and check:

- the gas supply pressure (see section below).
- that the burners switch on correctly and that the vapour extractor (chimney) is working properly.

Checking the gas supply pressure

Use suitable pressure gauges with a minimum resolution of 0.1 mbar.

- Remove the control panel.
- Remove the retaining screw from the pressure connection.
- Connect the pressure gauge.
- Take the measurement while the device is in operation.

Cleaning and Maintenance

- Disconnect the pressure gauge and tighten the retaining screw securely to the pressure connection again.

ATTENTION!

If the gas supply pressure is outside the range of the limit values (min. - max.) in Table 2, the device must be shut down and the local gas supply company contacted.

Cleaning by maintenance technicians

Have an authorised maintenance technician clean the inside of the device at least twice a year.

8 Disposal

Gas Appliances

At the end of the appliance's operational life cycle, dispose of the appliance, observing national and local regulations. To this end, we recommend contacting a professional company or a proper unit of the local authorities, responsible for utilisation.

Before disposing of the appliance make sure that the appliance cannot be restarted to prevent any abuse and related risks, and then deliver it to the local collection point.

Electrical appliances



Electrical appliances are marked with this symbol. Electrical appliances must be recycled and disposed of in a professional and environmentally friendly manner.

Electrical appliances must not be disposed of with household waste.

Disconnect the appliance from the power supply and remove the connection cable from the appliance.

EN

Take electrical appliances to the designated collection points.

Used frying oil

Dispose of the used frying oil according to provisions of natural environment protection law in force.